

Chope Exclusives Special Three-Course Set Menu

APPETIZER

Red snapper ceviche, basil emulsion, and edible flowers
or
Scarlett beef tartare, homemade sourdough biscotti
or
Vegetable ravioli, cauliflower emulsion, black truffle

MAIN COURSE

Salmon and wild mushroom “no dough” open ravioli, herbal butter
or
Duck leg confit, pommes rissole, and spinach
or
Squid ink and asparagus risotto
or
Slow-cooked wagyu short rib, truffle mashed potatoes

DESSERT

Frozen yogurt sphere
or
Chocolate profiteroles
or
Mille Feuille ‘Grand Augustin’

1,500++ per set